



SHORT NORTH MENUS

DINNER MENU

SNACKS

TAVERN FRIES

\$8

Gluten-Free & Vegetarian Options Available

DEVILS ON HORSEBACK

\$11

Gluten-Free Options Available

TATER TOTS

\$9.5

Gluten-Free & Vegetarian Options Available

OLD FASHIONED DEVEILED EGGS

\$12

Gluten-Free & Vegetarian Options Available

FRIED PICKLES

\$9.5

Gluten-Free & Vegetarian Options Available

SMOKED WHITEFISH SPREAD

\$11

Gluten-Free Options Available

STARTERS

CREAMY CLAM CHOWDER

\$16

Chorizo Dust, Oyster Crackers

JALAPEÑO SPOON CORN BREAD

\$17

Vegetarian Options Available
Whipped Butter, Local Honey

HOUSE SMOKED SALMON

\$23

Gluten-Free Options Available
Deviled Egg, Brioche, Scallion Tartar Sauce

CHICKEN WING CONFIT

\$19 for a pound

Gluten-Free Options Available
Gochujang Buffalo Sauce, Blue Cheese Dip

THAI CURRY MUSSELS

\$21

Gluten-Free Options Available
Coconut, Sake, Basil, Lime

FROM THE OYSTER ROOM

COLD

OYSTERS ON THE HALF SHELL*

3 pieces for \$15

Gluten-Free Options Available

PEEL & EAT GULF SHRIMP

\$21 for a Half Pound

Gluten-Free Options Available

YELLOWFIN TUNA CRUDO*

\$20

LOBSTER TAIL

\$33

Gluten-Free Options Available

HOT

N'AWLINS STYLE BAKED OYSTERS

3 Piece for \$24.

Gluten-Free Options Available

Fried Oysters Chili Relish

3 Piece for \$18.

Gluten-Free Options Available

CHILI GARLIC SHRIMP

\$22

Gluten-Free Options Available

BROILED LOBSTER TAIL

\$33

Gluten-Free Options Available

SHELLFISH TOWER*

Market Price.

Gluten-Free Options Available

Dozen Oysters on the Half Shell, Half Pound Peel & Eat Gulf Shrimp, Yellowfin Tuna Crudo,
Lobster Tail, Cocktail Sauce, Pickled Horseradish

SALADS AND SANDWICHES

BEET SALAD

\$18

Gluten-Free & Vegetarian Options Available

Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing

CITRUS SALAD

\$16

Gluten-Free & Vegetarian Options Available

Gem Lettuce, Radicchio, Fennel, Chili Citrus Vinaigrette, Pistachios, Goat Cheese

TAVERN CAESAR

\$15

Gluten-Free Options Available

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

HARBOR SALAD

\$24

Gluten-Free Options Available

Shrimp, Crab, Scallops, Avocado, Croutons, Bacon, Egg, Aged Ricotta, Red Wine Vinaigrette

PUB BURGER*

\$22

Gluten-Free Options Available

Ground Fresh Daily, Cambozola Cheese, Tomato Jam

CRISPY CHICKEN SANDWICH

\$19

Napa Slaw, Pickled Onion, Red Chili Aioli

CUBAN

\$20

Gluten-Free Options Available

Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew

GRILLED CHEESE

\$19

Gluten-Free & Vegetarian Options Available

Brie, Pear Jam, Roasted Squash, Arugula Pesto

ENTRÉES

ATLANTIC SALMON*

\$37

Gluten-Free Options Available

Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée

ROASTED CHICKEN

\$31

Gluten-Free Options Available

Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus

REDFISH

\$42

Gluten-Free Options Available

Panko Crusted, Baby Carrots, Parsnip Purée, Cilantro Chimichurri

GREAT LAKES FISH N CHIPS

\$32

Gluten-Free Options Available

Malt Vinegar Fries, Coleslaw

SHRIMP AND GRITS

\$35

Gluten-Free Options Available

Kielbasa, Poblano Peppers, Gouda Cheese Grits

SEA SCALLOPS

\$46

Gluten-Free Options Available

Corn Purée, Roasted Tomato, Charred Green Beans, Lemon Chili Vinaigrette

HANGER STEAK*

\$47

Gluten-Free Options Available

Pineapple Marinated, Kimchee Fried Rice, Fried Egg*

BRAISED SHORT RIB

\$49

Gluten-Free Options Available

Horseradish Mashed Potatoes, Glazed Root Crop, Ale Reduction

STEAK*

\$59

Gluten-Free Options Available

12oz Prime New York Strip Steak, Charred Broccoli, Loaded Baked Potato

FRESH PIES MADE DAILY – SAVE ROOM

BRUNCH MENU

SNACKS

DEVILS ON HORSEBACK

\$11 Gluten-Free Options Available

TATER TOTS

\$9.50 Gluten-Free & Vegetarian Options Available

OLD FASHIONED DEVILED EGGS

\$12 Gluten-Free & Vegetarian Options Available

FRIED PICKLES

\$9.50 Gluten-Free & Vegetarian Options Available

SMOKED WHITEFISH SPREAD

\$11 Gluten-Free & Vegetarian Options Available

STARTERS

CREAMY CLAM CHOWDER

\$16

Chorizo Dust, Oyster Crackers

HOUSE SMOKED SALMON

\$23

Gluten-Free Options Available

Deviled Egg, Brioche, Scallion Tartar Sauce

CHICKEN WING CONFIT

\$19 per pound

Gluten-Free Options Available

Gochujang Buffalo Sauce, Blue Cheese Dip

THAI CURRY MUSSELS

\$21

Gluten-Free Options Available

Coconut, Sake, Basil, Lime

BREADS

JALAPEÑO CORN SPOON BREAD

\$17

Vegetarian Options Available

CINNAMON ROLL

\$8

Vegetarian Options Available

BISCUIT DONUTS

\$7

Vegetarian Options Available
Blueberry Sauce, Cream Cheese Icing

FROM THE OYSTER ROOM

COLD

OYSTERS ON THE HALF SHELL*

3 pieces for \$15

Gluten-Free Options Available

PEEL & EAT GULF SHRIMP

\$21 for a Half Pound

Gluten-Free Options Available

YELLOWFIN TUNA CRUDO*

\$20

LOBSTER TAIL

\$33 Gluten-Free Options Available

HOT

N'AWLINS STYLE BAKED OYSTERS

3 pieces for \$24

Gluten-Free Options Available

FRIED OYSTERS

3 pieces for \$18

Gluten-Free Options Available

Chili Relish

CHILI GARLIC SHRIMP

\$22

Gluten-Free Options Available

BROILED LOBSTER TAIL

\$33

Gluten-Free Options Available

SHELLFISH TOWER*

Market Price.

Gluten-Free Options Available

Dozen Oysters on the Half Shell, Half Pound Peel & Eat Gulf Shrimp, Yellowfin Tuna Crudo,
Lobster Tail, Cocktail Sauce, Pickled Horseradish

SALADS AND SANDWICHES

BEET SALAD

\$18

Gluten-Free & Vegetarian Options Available

Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing

CITRUS SALAD

\$16

Gluten-Free & Vegetarian Options Available

Gem Lettuce, Radicchio, Fennel, Chili Citrus Vinaigrette,
Pistachios, Goat Cheese

TAVERN CAESAR

\$15

Gluten-Free Options Available

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

HARBOR SALAD

\$24

Gluten-Free Options Available

Shrimp, Crab, Scallops, Avocado, Croutons, Bacon, Egg, Aged Ricotta, Red Wine Vinaigrette

PUB BURGER*

\$22

Gluten-Free Options Available

Ground Fresh Daily, Cambozola Cheese, Tomato Jam

Add Egg* for \$4

HAM & CHEESE

\$18

Open Faced, Cinnamon Swirl Toast, Sunny Side Egg*, Gruyere, Jalapeño Strawberry Jam

CRISPY CHICKEN SANDWICH

\$19

Napa Slaw, Pickled Onion, Red Chili Aioli

CUBAN

\$20

Gluten-Free Options Available

Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew

GRILLED CHEESE

\$19

Gluten-Free & Vegetarian Options Available

Brie, Pear Jam, Roasted Squash, Arugula Pesto

BRUNCH ENTRÉES

TAVERN BENNY

\$17

Poached Eggs*, House Made Sausage, Buttermilk Biscuits, Sausage Gravy

CHICKEN AND WAFFLES

\$19

Arbol Chili Butter, Cinnamon Apple Compote, Honey

SHAKSHUKA

\$16

Gluten-Free & Vegetarian Options Available

Two Spicy Tomato Stewed Eggs*, Roasted Peppers, Potatoes, Feta, Cilantro

BLUEBERRY PANCAKES

\$15

Vegetarian Options Available

Lemon, Almond Streusel, Mascarpone Whipped Cream

SHRIMP AND GRITS

\$35

Gluten-Free Options Available

Kielbasa, Poached Egg*, Poblano Peppers, Gouda Cheese Grits

HANGER STEAK*

\$47

Gluten-Free Options Available

Pineapple Marinated, Kimchee Fried Rice, Fried Egg

GREAT LAKES FISH N CHIPS

\$32

Gluten-Free Options Available

Malt Vinegar Fries, Coleslaw

SIDES

SKILLET POTATOES

\$5

Gluten-Free & Vegetarian Options Available

BREAKFAST SAUSAGE

\$5

Gluten-Free Options Available

SMOKED BACON

\$5

Gluten-Free Options Available

CINNAMON SWIRL TOAST

\$5

Vegetarian Options Available

FRUIT BRÛLÉE

\$5

Gluten-Free & Vegetarian Options Available

BEVERAGE MENU

COCKTAILS

OLD FASHIONED

\$17

George Dickel No. 8, Demerara, Spiced Orange

MANHATTAN

\$18

Old Forester, Carpano Antica Sweet Vermouth, Angostura Bitters

GIN THYME

\$15

Botanist Gin, Grand Poppy Amaro, Fresh Lime

SUN WILL COME OUT AMARO

\$15

Mi Campo Blanco, Roasted Jalapeño, Agave, Ginger, Amaro

MOSCOW MULE

\$15

Watershed Vodka, Fresh Lime Juice, Fresh Ginger, Ginger Beer
\$15 Additional Takes the Copper (Cup)

DUKE OF PEARL

\$14

Old Forester, Dry Vermouth, Lemon, Earl Grey, Black Pepper

THE CURE

\$15

Ketel One Peach & Orange Blossom, Guava Passionfruit, Mint, Cava
Punch Bowl for 4 for \$56

SPICED SANGRIA PUNCH

\$14

Malbec, Watershed Apple Brandy, St. George Pear, Spiced Demerara, Cointreau, Citrus
Punch Bowl for 4 for \$52

MARGARITA

\$16

Corazón Reposado Tequila, Cointreau, Fresh Lime, Salt

MOJITO

\$14

Bacardi Superior Rum, Muddled Blueberries & Mint

BOURBON. BACON. BOOZY.

\$18

Fat-Washed Maker's Mark, Brown Sugar, Peychaud's Bitters, Candied Bacon

NO BOOZE

RIGHT ON THYME

\$9

Ritual Gin Alternative, Lemon Herb Infusion

NADA RITA

\$10

Ritual Agave Spirit Alternative, Agave, Citrus, Salt Rim

NOJITO

\$9

Seedlip Grove 42, Blueberry, Mint & Citrus

VI-NO SANGRIA

\$10

Fre Alcohol-Removed Red Blend, Apple Cider, Spiced Demerara, Orange & Cranberry, Ginger
Beer

DRAUGHT BEER

TACO NINJA

\$8.00

4.5% ABV

Lager, Wolf's Ridge Brewing, Columbus, OH

JACKIE O'S

\$7.25

Varying Rotation, Athens, OH

RHINEGEIST

\$7.50

Varying Rotation, Rhinegeist Brewery, Cincinnati, OH

BROWN BAG BEER

\$4.00

Shucked from our great selection

PEARL OYSTER STOUT

\$8.50

6% ABV

Exclusive Dry Oyster Stout, North High Brewing, Columbus, OH

CBC IPA

\$7.75

6.5% ABV

India Pale Ale, Columbus Brewing Co., Columbus, OH

MARKET GARDEN BREWERY

\$8.00

Varying Rotation, Cleveland, OH

SEVENTH SON BREWING

\$8.00

Varying Rotation, Columbus, OH

LAND-GRANT BREWING COMPANY

\$7.75

Varying Rotation, Columbus, OH

WINE POURS

SPARKLING

BRUT ROSÉ

Spumante, Scarpetta, "Timido," Italy
6oz. for \$15 | Bottle for \$60

BRUT ROSÉ

J Sparkling, Russian River Valley, California
6oz. for \$24 | Bottle for \$96

ALCOHOL-REMOVED SPARKLING

Mionetto, Veneto, Italy
6oz. for \$11 | Bottle for \$44

CAVA, BRUT

Codorníu, "Anna," Catalonia, Spain, NV
6oz. for \$11 | Bottle for \$44

BLANC DE BLANCS

Piper Sonoma, "Select Cuvée," Sonoma County, California
6oz. for \$13 | Bottle for \$52

WHITE

RIESLING

Chateau Ste. Michelle & Dr. Loosen, "Eroica," Columbia Valley, Washington
6oz. for \$13 | 9oz. for \$19.5 | Bottle for \$52

PINOT GRIGIO

Benvolio, Friuli, Friuli-Venezia Giulia, Italy
6oz. for \$11 | 9oz. for \$16.5 | Bottle for \$44

SOAVE CLASSICO

Pieropan, Veneto, Italy
6oz. for \$14 | 9oz. for \$21 | Bottle for \$56

SAUVIGNON BLANC

The Infamous Goose, Marlborough, New Zealand
6oz. for \$14 | 9oz. for \$21 | Bottle for \$56

SAUVIGNON BLANC

Hanna, Russian River Valley, California
6oz. for \$14 | 9oz. for \$21 | Bottle for \$56

ROSÉ

Château de Campuget, "Tradition," Costières de Nîmes, Rhône, France
6oz. for \$10 | 9oz. for \$15 | Bottle for \$40

PINOT GRIS

The Four Graces, Willamette Valley, Oregon
6oz. for \$12 | 9oz. for \$18 | Bottle for \$48

CHABLIS

Drouhin Vaudon, Burgundy, France
6oz. for \$18 | 9oz. for \$27 | Bottle for \$72

CHARDONNAY

St. Francis, Sonoma County, California
6oz. for \$12 | 9oz. for \$18 | Bottle for \$48

CHARDONNAY

Girlan, Südtirol-Alto Adige, Italy
6oz. for \$15 | 9oz. for \$22 | Bottle for \$60

CHARDONNAY

Patz & Hall, Sonoma Coast, California
6oz. for \$16 | 9oz. for \$24 | Bottle for \$64

RED

PINOT NOIR

La Crema, Monterey, California
6oz. for \$13 | 9oz. for \$19.50 | Bottle for \$52

PINOT NOIR

Cloudline Cellars, Willamette Valley, Oregon
6oz. for \$16 | 9oz. for \$24 | Bottle for \$64

TOSCANA

Antinori, "Villa Antinori," Tuscany, Italy
6oz. for \$14 | 9oz. for \$21 | Bottle for \$56

MALBEC

Tamari, "Reserva," Mendoza, Argentina
6oz. for \$12 | 9oz. for \$18 | Bottle for \$48

RIOJA

Cune, "Crianza," Rioja, Spain
6oz. for \$10 | 9oz. for \$15 | Bottle for \$40

ZINFANDEL

Zanon, "Old Vine," Dry Creek Valley, California
6oz. for \$13 | 9oz. for \$19.50 | Bottle for \$52

PROPRIETARY RED

Smith & Hook, Central Coast, California
6oz. for \$13 | 9oz. for \$19.50 | Bottle for \$52

CABERNET SAUVIGNON

Boomtown, Columbia Valley, Washington
6oz. for \$14 | 9oz. for \$21 | Bottle for \$56

CABERNET SAUVIGNON

The Prisoner Wine Company, "Unshackled," California
6oz. for \$16 | 9oz. for \$24 | Bottle for \$64

CABERNET SAUVIGNON

Quilt, Napa Valley, California
6oz. for \$20 | 9oz. for \$30 | Bottle for \$80